



# BOOK OF COOKRYE.

*Very necessary for  
all such as delight  
therin.*

*Gathered by A. W.*

And now newly en-  
larged with the ser-  
uing in of the  
*Table.*

With the proper Sauces  
to each of them con-  
uenient.

AT LONDON  
Printed by Edward  
*Allde. 1591.*



The order how Meats  
should be serued to the  
Table, with their  
*sauces.*

The first course.



Pottage or stewed broth.  
boiled meat or stewed meat.  
Chickins and Bacon.  
Powdered Bese.  
Pyes, Cooce, Pigge.  
Kosked Bese.  
Kosked Meale.  
Custard.

The second course.

Rosked Lamb.  
Kosked Capons.  
Chickins.  
Pehennes.  
Bakke Menison, Tart.

The seruice at Supper.

Pottage or Sew.  
A Sallet.

A 2

A Pigges

# A Book

A Pigges petitoe.

Howdzed Bæf sliced.

A shoulde of mutton oꝝ a best.

Mele, Lamb, Custard.

The second course.

**C**apons roasted.

Cunnies roasted.

Chickins roasted.

A Pye of Pigionis oꝝ Chickins.

Baked Menison, Tarte.

The service at Dinner.

**B**roth and Mustard.

Capons stewed in white broth.

A bestell of Menison upon brewes.

A chine of Bæf & a best of mutton boild.

Chewets oꝝ Pyes of fine mutton.

Thre green gæse in a dish, sozrell sauce.

For a stubble gose, mustard and binagre.

After Alhalowen daye a Swan, sauce

Chaudjon.

A Pigge.

A dubble Rib of Bæf roasted, sauce Pepper and Vinagre.

A loyne of Meale oꝝ best, sauce Oranges.

Half a Lamb oꝝ a kid.

Two Capons roasted, sauce wine & salt,  
Ale

# of Cookry.

2

Ale and Salt except it be upon sops.

Two Pasties of salow Dæf in a Dish.

A Custard.

A Dish of Leash.

The second course.

**I**elly.

Pecock, sauce wine and Salt.

Two Cunnies oꝝ half a dosen of rabbits.

sauce Mustard and Sugar.

Half a dosen of chickins upon sozrell sops.

Half a dozen of Pigionis.

Hallard.

Teale.

Gulles.

Storke.

Bernsew.

Crane.

Curlew.

Wittur.

Bustard.

Heland, sauce water and salt with Onions sliced.

Half a dozen of Woodcocks, sauce Mustard and Sugar.

Half a dosen of Partridges. (sand.

Half a dosen Railles sauced as the ffe.

A dosen of Quailles.

# A Booke

A dish of Larkes.  
A patty of red Dære.  
Tarte, Ginger bread, Fristers.

Service for Fish daies.

**B**ut ter.  
A Sallet with hard Egges.  
Potage of sand Celcs and Lamprens.  
Red Hering green boyled sugar strewed  
White Hering. } (upon.  
Ling. } Sauce Mustard.  
Haburdine. }  
Salt salmon minced. sauce mustard and  
Vinagre and a little Sugar.  
Powdred Cunger. }  
Shad. } Sauce Vinagre.  
Hackrel. }  
Whiting, sauce with liuer and mustard.  
Plaice, sauce saizel, oz Wine and Salt,  
oz Vinagre.  
Thorne back, sauce Liner and Mustard,  
Pepper and Salt strewed vpon it af-  
ter it is boyled.  
Fresh Cod, sauce Orénsauce.  
Bace, Pullet.  
Celcs vpon Sops.  
Roches vpon Sops.

Perch

of Cookry.

3

Perch.  
Pike in Pike sauce.  
Trout vpon Sops.  
Tench in Celly oz in Grissel.  
Custard.

The Second course.

¶ Flounders in Pike sauce.  
Fresh Salmon. }  
Fresh Cunber. } Sauce Vinagre.  
Brit. }  
Turbut. }  
Holbut. }  
Bream vpon sops.  
Carp vpon sops.  
Soles oz any other fish fried, sauce the  
drizzling.  
Rosted Lamprens. }  
Rosted Porpos. } Sauce galentine.  
Fresh Sturgion. }  
Crevice. } Sauce Vinagre.  
Crab. }  
Shrimps. }  
Baked Lampyre.  
Tart. } Chafe.  
Figges. } Raisins.  
Apples. } Peares.

Almonds

Almonds blanched.

To make sauce for capons or Turkey  
Fowles

**T**ake Onions and slice them thin, and  
boyle them in faire water till they be  
boyled drye, and put some of the graue  
unto them and pepper groce beaten.

Sauce for a roasted Stock Doue.

**T**ake Onions and mince them not too  
small, and boile them in a little claret  
wine, and when they be boyled almoste  
drye, put therto Vinagre. Sugar, Pepper  
and some of the graue of the Stockdoue.

To make sauce for a capon an  
other way.

**T**ake Claret wine, Rosewater, sliced  
Oranges, Sinamon and ginger,  
and lay it vpon Hops, and lay your Capon  
vpon it.

Sauce for capons, Pheasant, Partridges  
or Woodcocks.

**O**nions sliced very thin, faire water  
and pepper groce beaten.

Chauldron

Chauldron for a Swan.

**T**ake white Bread and lay it in soke  
in some of the broth that the Giblets  
be sod in, and straine it with some of the  
blood of the Swan, a little peece of the Li-  
uer and red wine, and make it somewhat  
thin, and put to it Sinamon and ginger,  
pepper, Salt and Sugar, & boile it vntill  
it be somewhat thick, and put in two spoon  
full of the graue of the Swan, and so  
serue it in saucers being warme.

Galandine for a crane or a Hearne or any  
other Foule that is black meat.

**T**ake white Bread and lay it in soke in vi-  
nagre, and straine it with Vinagre  
and a little Claret wine, boile it on a cha-  
singdish of coles and put in it sugar, Si-  
namon, and Ginger.

For

# For Stewed and boyled Meates.

## To stue a Capon.



**T**ake the best of the Broth of the pot, and put it in a pipkin, and put to it Coriander and great raisins, Dates quartered and onions fine minced, Strained bread & time, and let them boile well together: when they be well boyled, put in your prunes, season it w<sup>th</sup> cloues, mace, pepper, and very little Salte, a spoonfull or two of Mergious, and let it not be too thick. And your Capon being boyled in a pot by it selfe in fair water & salt to keepe it faire, and thus you may boyle a Chicken, veale, beef or mutton after this sort.

## To stue a Capon in Lemmons.

**S**lice your Lemmons and put them in a platter, and put to them white Wine and Rosewater, and so boile them and Sugar til they be tender. Then take the

the best of the broth wherein your Capon is boyled, and put thereto whole Mace, whole pepper & red Coriander, barberries, a little time, & good store of Marow. Let them boile well together til the broth be almost boiled away that you haue no more then will wette your Sops. Then poure your Lemmons vpon your Capon, & season your broth with Mergious and Sugar, and put it vpon your Capon also.

## To boyle a Capon in white broth.

**B**oile your Capon in faire licour and couer it to keepe it white, but you must boile none other meat with it. take the best of the broth, and as much vergious as of the broth if your Mergious be not too sower, and put thereto whole mace whole pepper, and a good handfull of Endiue, Lettuce or borage, whether of them ye wil, small Raisins, Dates, Marow of marow bones a little Lick of whole Sinnamon, the pæle of an orange. Then put in a good peece of Sugar, and boile them well together. Then take two or three yolkes of egges sodden, and strain them, and thicke it withall, & boile your prunes by

## A Booke

by themselves, and lay vpon your Capon  
poure your broth vpon your Capon.

Thus maye you boyle any thing in  
white broth.

An other to boyle a capon in  
white broth.

**F**irst take Parow bones, breake them  
and boyle them and take out the ma-  
rowe. Then sethe your Capon in the  
same licoure. Then take the best of the  
licoure in a small Potte to make your  
broth withall. Then take Cozance, Da-  
tes and pyunes, & boyle them in a pot by  
themselves till they be plum, then take  
them vp and put them into your brothe,  
then put whole Pace to them and a good  
quantitie of beaten Ginger & some Salt.  
Then put the Parow that you did take  
from the bones, and Strain the yolkes of  
Egges with Vinager, and put them in-  
to your broth with a good peece of Sugar  
but after this it must not boyle: the take  
bzead and cut therof thin sippits, and lay  
them in the bottom of a dish. Then take  
sugar and scrape it about the sides of the  
dish and lay thereon your Capon, and the  
fruit vpon it and so serue it in.

To

## Of Cookry.

6

To make Sops for a capon.

**T**ake Tosses of Bzead, Butter, Cla-  
ret wine and slices of Dzenge, and  
lay them vpon the Tosses and Sinamon  
Sugar and Ginger.

To make Sops for chickins.

**F**irst take Butter and melt it vpon  
a Chafingdishe with Coales, and lay  
in the Dish thinne Tosses of Bzead, and  
make Sorell sauce with Mergious and  
Goseberties, seth them with a little ver-  
gious and lay them vpon.

To boyle a capon in Browes.

**Y**ou must boile your Capon with fat  
meat, then take the best of the broth  
and put it in a pipkin, & put whole Pace  
to it, whole Pepper, some red Cozance,  
half asmuch white wine as you haue of  
broth, good store of Parowe and Dates,  
and scum them clean and keepe your licour  
very clære, and season it with Mergious  
and Sugar, and then lay your Capon v-  
pon bzeowes finely cut, and so poure your  
broth vpon it.

To boyle a Capon.

**T**ake your Capon and boyle it tender,  
and take out a little of the broth and  
put

## A Booke

put it in a little pipkin with whole mace and a good deale of ginger, and quartered Dates, and boyle your cozance and pynnes in very faire water by themselves, for making of your broth black and thicken your broth with yolks of egges and wine strained together or a little Clergious, and let your broth boile no more when you haue thickened it, for it will quail. Then cut suppets in a platter, and lay in your Capon, and laye your fruite vpon it, so doing serue it out.

To boyle a Capon with Orenge  
or Lemmons.

**T**ake your Capon and boyle him tender and take a little of the broth when it is boyled and put it into a pipkin with Mace and Sugar a good deale, and pare three Orenge and pil them and put them in your pipkin, and boile them a little among your broth, and thicken it with wine and yolkes of egges, and Sugar a good deale, and salt but a little, and let your broth no more on the fire for quailing, and serue it without suppets.

To

## Of Cookry.

To boyle a Cony with a Pudding in his  
Belly.

**T**ake your Cony and sleigh him, & leave on the eares and wash it faire, and take grated Bread, sweete Suet minced fine, cozance and some fine hearbs, Perneriall, winter sauerie, percelly, Spinage or beets, sweet margerum, and chop your hearbs fine, and season it with Cloues, Mace and Sugar, a little cream and salt and yolks of Eggs, and Dates minced fine. Then mingle all your stuff together, and put it in your Rabets belly and sewe it by with a thred, for the broth take mutton broth when it is boyled a little, and put it in a pot whereas your Rabet may lye long waies in it, and let your broth boile or euer you put it in, then put in Goceberies or els Grapes, cozance and sweet Butter, Clergious, Salt, grated bread and Sugar a little, and when it is boyled, lay it in a dish with Sops. And so serue it in.

To boile Chickins or Capons.

**F**irst boile them in faire water til they be tender. Then take Bread and steepe it in the broth of them, and with the yolks



yolks of foure or fve Egges, & Clergious  
 or white Wine straine it and therewith  
 season your broth and your Capon in it.  
 Then take Butter, persly and other smal  
 herbs, and chop them into it. And so serue  
 them forth vpon sops of Bread.

To seeth chickens in Lettice.

Take a neck of Mutton with a marow  
 bone, and so let it seethe, and scum it  
 clean and let it boyle well together, and  
 when it is enough: then take out some of  
 it and straine it, and put in your Chick-  
 ens. Then take a good many Letuce and  
 wash them clean and put them in. Then  
 take a little white Bread and straine it  
 and put it into the pot to thicken it withal.  
 Then put a little whole mace to season it  
 with Pepper and Clergious, and a little  
 sugar, and cut sops and lay them on, and  
 put on the marrow and so serue them.

To boyle chickens with hearbs.

Take your Chickens and scalde them  
 and trusse the wings on, & put their  
 feet vnder the wings of your Chickens,  
 and set them on in a little pot and scum  
 them faire, when they haue boyled: put  
 in Spinage or Lettuce a good deale, and  
 Rosemary

Rosemary, sweet butter, vergious, salt and  
 a little Sugar and stamed Bread, with a  
 little wine, and cut sippets, and serue it out.  
 So may you boyle Mutton, or Pigeons,  
 or Conny.

To seeth Hennes and capons in Winter,  
 in whitebroth.

Take a neck of mutton & a marow bone,  
 and let them boile with the Hennes to-  
 gether, then take Carret roots, and put the  
 into the pot, and then straine a little bread  
 to thicken the pot withall and not too thicke,  
 season it with Pepper & vergious, and the  
 couer them close and let them boyle togi-  
 ther, then cut Sops and put the broth and  
 the marrow aboue, and so serue them.

To stue capons.

Take the best of your mutton broth and  
 put thereto a little whole pepper, and a  
 little whole Mace, Marceley, and time, and  
 boile the. Then put in halfe a dish of sweet  
 Butter, Vergious, and a peece of Sugar.  
 Then take a good quantitie of Gooseberies,  
 and boyle them by themselves in a little  
 broth, and poure them vpon your chickens.  
 put into your broth a spoonfull of yest.

## A Book

To stue Sparrowes.

**T**ake Ale and set it on the fire, and when it seetheth leuie it, and then put in your Sparrowes and small Raisins, Sugar and Sinamon, Ginger, and Dates, and let the boyle together, and then take marrowe or Butter, and a little bergious, and kepe it close. And when it is enough, make Sops in Platters and serue them forth.

To stue Sparrowes.

**T**ake good Ale a pottel, or after the quantities more or lesse by your discretion, and set it ouer the fire to boyle, and put in your Sparrowes and leuie the broth, then put therein Onions, Percely, Lime, Rosemary chopped small, pepper and Saffron, with Cloues and Mace, a few. And make Soppets as you doe for fish, and laye the Sparrowes vpon with the said broth, and in the seething put in a peece of sweet Butter, and bergious if need be.

For to stue Larkes.

**F**irst take them and drawe them cleane, and cut off their tate, and then take a good deale of wine in a platter, and take a good deale of marow, and put it in y Wine and set them on a Chaffing dish, and let the stew there a good while, then take a quantity

## Of Cookry.

9

title of small Raisins, and wash them cleane and put them into the broth, and take a little sugar, and Sinamon, and a few crums of manchet bread, and put them into the Larkes, and let them stue altogether, then take and cut half a dosen Tostes, and lay them in a Platter, then put them in a dish with broth, and serue them out.

To stue Sparrowes or Larkes.

**T**ake the best of Mutton broth, and put it in a Pipkin, and put to it a little whole Mace, whole Pepper, Claret wine, Marigolde leaues, Barberies, Rosewater Bergious, Sugar, and Parrowe: or els sweet Butter. Perboile the Larkes befoze and then boyle them in the same broth and lay them vpon Sops.

To boile a Duck.

**S**ee the Duck with some good marow bones or Mutton, and take the best of the broth, and put therein a few Cloues, a good many sliced onions, and let them boile well together till the Onions be tender, and the season your broth with Bergious, and a little sugar & salt, and a little brused pepper, take vp your Duck and lay it vpon sops and giue it two slices vpon y best, and stick it ful of cloues & pour y broth vpon it.

## A Book

To stue a wilde Mallard.

**T**AKE a wilde Mallard, with a pæce ofutton, and set him on the fire, and let him sath, and scum him cleane, then straine a little bzead and put it in, slice halfe a dosen of Onions, and take whole pepper and put it in, and season it well with Tergious, and couer it close and let it boyle till it be enough. Then put it in a platter and serue it without Sops.

To boyle Stockdoues.

**S**et the them with Beefe orutton, stake the best of the broth and put it in a pipkin, and put thereunto Onions finely minced, and a few Cozance, and so boyle them till they be very tender, and season them with bergious, and a little swæt butter, and pour them vpon your Stockdoues when they be laid vpon the Sops.

To stue a hinflank of Beefe without fruit.

**B**oyle your flank of Beef very tender, till the broth be almost consumed, then put the broth into a pipkin, and put to it Onions, Carot roots sliced small, being tender sodden befoze, and pepper groce beaten, bergious, and halfe a dish of swæt butter, and so lay it vpon.

To

## of Cookry.

10

To stue a Neares foot.

**F**irst let your Neats foot be scalded and made cleane. Then take Onions, slice them and boyle them well in faire water. Then take halfe water and halfe Wine, so much as need to serue for the boiling of the Neats foot (which will be sone enough) and put it in a pipkin, put therin some Cloues, and a little whole pepper, and take the onions out of the water they were sodden in, and put them into the same pipkin, and the Neats foot with them till it be almost inough. Then take a little bergious, halfa dish of swæt butter and a little sugar, and let them boyle a little togither, and serue them in vpon Sops.

An other to stue a Neats foot.

**B**oyle the Onions in Buscabell: and put therinto a few Cozance, whole pepper and cloues: then put in your Neats foot and boyle it tender and season it with a good pæce of butter, and when they be well boyled, lay them vpon sops and cast about your dish sides a little powder of Ginger.

To boyle a Leg of Mutton with Lemmons.

**V**hen your mutton is half boyled, take it vp, cut it in small pæces, put

## A Booke

put it into a Pipkin and couer it close, and put therto the best of the broth, as much as shall couer your Mutton, your Lemmons being sliced very thin and quartered and cozance: put in pepper groce beaten, and so let them boyle together, and when they be well boyled, seison it with a little bergious, Sugar, Pepper groce beaten, and a little sanders, so lay it in fine dishes vpon sops, it wil make it messe for the table.

To boile Mutton with Endiue, Borage, or Lettice, or any kinde of hearbs that may serue therunto.

**V**hen your Mutton is well boyled, take the best of the broth, and put it in a Pipkin, and put therto an handfull of Endiue, borage, or what herbs you list, and cast therto a few cozance, and let them boyle well, and put therto a pice of vpper crust of white bread, seison it with pepper groce beaten, and a little Bergious, and a little sugar, & so poure it vpon your meat.

To boile mutton for a sick body.

**P**ut your mutton into a Pipkin, seeth it and scum it clean, and put therto a crust of Bread, fennell roots, Percely roots, Cozance, great Raisins, the stones taken out, and

## of Cookry.

II

and hearbs according as the patient is. If they be colde, hot hearbs may be bozne: If they be hot colde herbs be best, as Endiue, Sinamon, violet leaues, and some Sorrell: let them boyle together. When put in Prunes, and a very little salt, this is broth for a sick body.

To make balles of Mutton.

**T**ake your Mutton and mince it very fine with Suet. Then seison it with Sugar, sinamon, Ginger, Cloues & Mace, Salt, and raw Egges. Make it in round balles. Let your broth seeth ere you put the in. Make your broth with Cozance, dates quartered, whole Mace and salt. Whick it with yolkes of Egges, and Bergious, and serue it vpon Sops.

How to boyle Piggess Petitoes.

**T**ake your Pigs fat, and the Liuer and Lightes, and cut them in small pices, then take a litle mutton broth and apples sliced, Cozance, sweet butter, bergious and grated bread, put them altogether in a litle pipkin with salt and Pepper, perboyle your petitoes or euer you put the in your Pipkin, then when they be ready, serue the vpon sippets.

## A Booke

To still a cock for a weake body that  
is consumed.

**T**ake a red Cock that is not too olde, and  
beate him to death, and whē he is dead,  
sley him and quarter him in small pēces,  
and bruse the bones euerye one of them.  
Then take roots of Fenell, persely, and suc-  
cery, Violet leaues, and a good quantitie of  
Bozage, put the Cock in an earthen pipkin  
and betwēne euerye quarter some rootes,  
heerbs, corance, whole mace, Anis seeds, be-  
ing fine rubbed, and Licorice being scraped  
and sliced, and so fill your pipkin with al the  
quarters of the Cocke, put in a quarter of a  
pinte of Rosewater, a pint of white wine,  
two or thre Dates. If you put in a pēce of  
golde, it will be the better, and halfe a  
pound of pynnes, and lay a couer vpon it,  
and stop it with dough, and set the pipkin in  
a pot of sathing water, and so let it sathe  
twelue houres with a fire vnder the brasse  
pot that it standeth in, and the pot kept  
with licour twelue houres.

When it hath sodden so many houres, then  
take out the pipkin, pul it open, and put the  
broth faire into a pot, giue it vnto the weak  
person morning and euening.

To

## of Cookry.

12

To make a Hodgepodge.

**B**oyle a neck of Mutton or a fat rump of  
Beef, and when it is well boyled, take  
the best of the broth and put it into a pipkin  
and put a good many onyons to it, two  
handfull of marigold flowers, and a handfull  
of percelly fine picked and groce Shredde and  
not too small, and so boyle them in the broth  
and thicke it with strained bread, putting  
therin groce beaten pepper, and a spoonfull  
of Vinagre, and let it boyle somewhat thicke  
and so lay it vpon your meat.

To make puddings of a Swine.

**T**ake the blad of the Swine, and swing  
it, then put therto minced onions large-  
ly with Salt, and the Suet of the Hog min-  
ced. Then take the guts clean washed, and  
stufte them with the aforesaid stufte: and so  
sath them, then boile them vpon the coles,  
and serue them forth.

To make white Puddings of the  
Hogges Liuer.

**Y**ou must perccile the Liuer, and beate  
it in a morter, and then straine it with  
Creame, and put therto six yolks of Egges  
and the white of two Eggs, and grate halfe  
a halfe

## A Booke

a halfe peny loaſe of light Bread, and put it therto with ſmall Raiſins, and Dates, Cloues, Mace, Sugar, Saffron, and the ſuet of Beefe.

Eiſands with Otemeale grotes.

**T**Ake a pinte of Creame and ſæthe it, and when it is hot, put therto a pinte of Otemeale grotes, and let them ſoke in it all night, and put therto big. yolks of eggs, and a little Pepper, Cloues, mace, and ſaffron, and a good deale of Suet of beefe, and ſmall Raiſins and Dates, and a little Sugar.

To make Liuerings of a Swine.

**F**irſt perboile the Linner, then ſtamp it in a Morter, and when it is ſmall inough, put it in a beſſell, and put to it ſuet, yolkes of Egges, pepper, cloues, Mace, and Salt. Then take your Cuts cleane waſhed, and ſuffe them with the foreſaide ſuffe, then boyle them, that don ſerue them ſoꝛth.

How to make a Pudding in a

Turnep root.

**T**Ake your Turnep root, and waſh it faire in warm water, and ſcrape it faire and make it hollow as you doe a Carret roote, and make your ſuffe of grated bread, and Apples chopt fine, then take Cozance, and  
hard

## of Cookry.

13

hard Eggs, and ſeaſon it with Sugar Sinamon, and Ginger, and yolks of hard eggs and ſo temper your ſuffe. and put it into the Turnep, then take faire water, and ſet it on the fire, and let it boyle oꝛ euer you put in your Turneps, then put in a good pæce of ſwaꝛt Butter, and Claret Wine, and a little Vinagre, and Roſemarye, and whole Mace, Sugar, and Cozance, and Dates quartered, and when they are boyled inough, then will they be tender, then ſerue it in.

A Pudding in Egges.

**T**Ake and boyle your Egges hard, and blanch them, and cut off the Crowne of them, and take then of the yolks and chop them, Waxes boyled, and yolkes of hard egges, grated Bread, and Cozance, Salte Sugar, Sinamon, and Ginger, and then put the yolkes of rawe Egges, and mingle them altoꝛther, then put in your Egges, then ſoꝛ your boꝛth take a little Buttion boꝛth, Cozance, Dates, Sugar, a little ſalt and butter, thicken it with yolks of Eggs, bergions and a little ſugar, ſo ſerue it in.

A Pudding in a Tench.

**T**Ake your Tenche and draue it very cleane, and cut it not ouer loꝛwe. Then  
take

## A Booke

take beets boiled, or Spinage, and choppe it with yolks of hard Egges, Cozance, grated Bread, salt, Pepper, Sugar and Sinamon, and yolks of raw Egges, and mingle it together, and put it in the Tenches belye, then put it in a platter with faire water and sweet butter, and turn it in y<sup>e</sup> Platter, and set it in the Duen, and when it is enough, serue it in with sippits and poure the licour that it was boiled in vpon it.

To make a pudding in a Carret root.

**T**ake your Carret root and scrape it fair, then take a fine knife and cut out all the meat that is within the roote, and make it hollow, then make your pudding stufte of the liuer of a goce or of a Pig, with grated bread, Cozance, Cloues and mace, Dates, Pepper, Salt and Sugar. chop your Liuer very small, and perboile it ere you chop it, so down, put it in your hollow root. As for the broth, take mutton broth with cozance, carrots sliced, salt, whole Pease, swæt Butter, Mergious and grated bread, and so serue it forth vpon sippits.

A Pudding in a Cowcumber.

**T**ake your Cowcumber and cut out all the meat that is within it, then take a  
Liuer

## Of Cookry.

14

**L**iuer of a Lamb or Pigge, and Grapes or Goceberies, and grated bread, pepper, salt, Cloues and mace, and a little suet, and the yolkes of thre Eggs, and mingle altogether and put in the Cowcumber, and let your broth boile or ener you put it in: the broth must be made of Button broth, Vinagre, and Butter, strained bread, and Salt, and so serue it out.

How to dresse Neatsstungs.

**F**irst boile them till they be very tender, then make tostes of bread, and toste the till they be very black, then wash the same tostes in faire water, and put them in a faire earthen Messell, and then put to them flesh broth, Vinagre, red Wine, Sinamon and Ginger, and straine these altogether, so that it be not too thick, and put therto Sugar and salt, and boyle all these together, then cut your tungs in faire lesches, and so frye them in swæt Butter, and that done, put the Lesches into your sauce, and then let them boile well together, and so serue them with the same sauce.

A broth for a Neatsstung.

**T**ake Claret wine, grated Bread, Cozance, swæte Butter, Sugar, and Sinamon,

## A Booke

namon, boyle them altogether. Then take the Peats tung and slice it and so lay it in your dish with sippets and serue it in.

### A boyled Saller.

**T**ake Spinage and boyle it and chop it, and when it is chopt, poure it in a little Pipkin, with Cozance, swete Butter, Cinagre, and Sugar, boyle them altogether, and when they are boyled put it in a dishe, and lay sippets round about, and strew sugar vpon them and serue them out.

### ¶ For Fish.

#### To see the a Pike.

**S**coure your Pike with bay Salte, and then open him on the back, faire washe him, and then cast a little white Salte vpon him. Set on faire water wel seasoned with Salte. When this licour hath ebbed, the put in your Pike and fair scum it, the take the best of the broth when it is sodden, and put it in a little Chaser or Pipkin, and put therto parcelly and a little Time, Rosemary, whole Mace, god Pest, and half as much Wergions as you haue licour, and boile the together, and put in the Luer of the Pike, and

## of Cookry.

15

and the kelle, being clean scaled and washed, and let them boyle well, then season your broth with pepper groce beaten, with salt not too much, because your licour is Salte that your Pike is boyled in, put therein a good pece of swete Butter, and season it with a little Sugar that it be neither too sharpe nor too swete. So take vp your pike and laye it vpon Hoys the skinny side vward, and so lay your broth vpon it.

A Pike sauce for a Pike, Bream, Perch, roch, Carp, Flounders, and all manner of Brooke fish.

**T**ake a posie of Rosemary and Time, and binde them together, and put in also a quantity of Parcellye not bound, and put it into a Cauldron of water, salte, and Pest, and the hearbs, and let them boyle a prittie while, then put in the fische, and a good quantitie of Butter, and let them boyle a good while, and you shall haue your Pyke Sauce. For all these fishes aboue wyitten if they must be boyled: take sauce for them, Butter, Pepper and Cinagre, and boyle it vpon a chafingdish, and then lay the boyled fish vpon the dish, but for Geles and fresh Salmon nothing but



but pepper and Vinagre ouer-boyled, and also if you will frye them, you must take a good quantity of Percely, after the Fish is fryed, put in the percely into the frying pan, and let it frye in the butter, then take it vp and put it on the fryed Fish, as fryed Plaice, Whiting, and such other fish, except Eeles. fresh Salmon and Cunger, which be neuer fried, but baked, boyled, roasted and sodden.

How to seeth a Carpe.

**C**ut the throat of your Carp, & saue the blood in a saucer, and take your Carpe and scoure him with Salt, take out the gal and the Guts, and leaue the Liuer and the fat in the belly of the Carp, set on your licour, water and Salt to seeth him, and when your licour seethes, put in your carp or euer he be dead, and take good heede for springing out of the Pan, for it is euer good to seeth the fish quick, for it maketh the fish to eat hard.

Take the best of the broth and a little red Wine, good stoe of Vergious, new yest, with the blood of the Carp strained, and so put it in a Pipkin with Cozance, whole Pepper, and boyle them altogether, put therto half a dish of swat butter, and a little time, and Barberies if you haue them,  
and

and when they be well boyled, season it not too sweet nor too sharpe, and then poure it vpon your Carpe.

To seeth Roches, Flounders, or Eeles.

**M**ake ye good broth with new yest, put therin vergious, salt, percely, a little Time, and not much rosemary and pepper, so set it vpon the fire and boile it, and when it is well boyled put in the Roches, flounders, Eeles and a little swat butter.

To seeth a Gurnard.

**O**pen your Gurnard in y back, and faire wash and seeth it in water & Salt, with the fishy side vpward, and when it is well sod, take some of the best of the broth if you will, or els a little fair water, and put to it new yest, a little vergious, percely, rosemary, a little time, a pæce of swat butter, and whole Bace, and let it boyle in a pipkin by it self till it be well boyled, and then when you serue in your Gurnard, poure the same broth vpon it.

To seeth a Dory or a Mullet.

**M**ake your broth light with yest, somewhat sauerly with salt, and put therin a little Rosemary, and when it seethes put in your fish and let it seeth very softly, take faire water and vergious a like much, and  
C. put

put thereto a little new *Peff*, corance, whole pepper and a little *Mace*, and *Dates* shred very fine, and boyle them wel together, and when they be well boyled, take the best of your broth that your fish is sodden in, and put to it *strawberyes*, *goseberyes*, or *barberyes*, *swat Butter*, some *Sugar*, and so season by your broth, and poure upon your *Dozry* or *Gullet*.

To seeth Turbut or Cunger.

Set on water and salt, and season it wel, **S**if the Turbut be great quarter him into foure quarters, if he be small, cut him but in halfe, if it be a Burt, seethe it whole after this sort. When your licour doth seeth, put in your fish and let it seeth very softly till it be sodden enough, and when it is sodden, take it not up till the licour be colde. Then take halfe white Wine, with *Vnagre* and the broth that it was sodden in, and lay the fish in it to souce. *Cungar*, *Sturgion*, and all fish that is to be souced, in like manner sauing you must seethe your *Sturgion* in water and *Salte*, and souce it with white Wine.

How to seeth Shrimps.

**T**ake halfe water and halfe bare or Ale, and some salt good and sauery, and set it  
on

on the fire and faire scum it, and when it seeth a full wallop, put in your *Shrimps* faire washed, and seethe them with a quick fire, scum them very clean, and let the hane but two walmes, then take them up with a scummer, and lay them upon a fair white cloth, and syzinkle a little white salt upon them.

## *Bake Meates.*

For fine Pyes of Veale or Mutton.

**P**erboyle your meat and shredde it fine, and shred your Suet by it selfe. When your Suet is fine shred put it to your Mutton or Veale and mince them together, put thereto halfe a dosen yolkes of Egges being hard sodden and fine minted, small Corance, dates fine minced, season it with cloves and mace, *Sinamon* and *Ginger*, a very little *Pepper*, a handfull of *Carowaies*, *Sugar* and *Clergious*, and some *Salt*, and so put it into your paste being *Chelwets* or *Trunk pyes*.

For Pyes of Mutton or Beefe.

**S**hred your meat and Suet together fine, season it with cloves, mace, *Pepper*, and  
some

some Saffron, great Raisins, Cozance and prunes, and so put it into your Pyes.

To bake a Neatstung.

**S**eth your Neats tung very tender and slice it diamond slices, wash it with ver-  
gious, season it with Pepper and salt, lina-  
mon and ginger, then lay it into your coffin  
with Cozance, whole Mace, Onions being  
very small minced, with Sparow or else ve-  
ry sweet butter, some Sugar & some dates  
being very small minced, and put therein  
some vergious.

To bake a Pigge.

**T**ake your Pig and flea it, and draw out  
all that cleane which is in his belly, and  
wash him cleane, and perboyle him, season it  
with Cloues, mace, nutmegs, pepper & salt,  
and so lay him in the paste with good Doze of  
Butter, then set it in the Ouen till it be ba-  
ked inough.

To bake a gammon of Bacon.

**T**ake your Bacon and boyle it, and stuf-  
fe it with Parcelly and Sage, and yolks of  
hard Egges, and when it is boyled, stuf-  
fe it and let it boyle againe, season it with Pep-  
per, cloves and mace, whole cloves stick fast  
in, so then lay it in your paste with salt but-  
ter.

To

To bake Chickins.

**S**eaon them with cloves, mace, linamon  
ginger, and some pepper, so put them in-  
to your coffin, and put therto cozance dates  
Prunes, and sweet Butter, or els Sparow,  
and when they be halfe baked, put in some  
sirup of vergious, and some sugar, shake the  
together and set them into the ouen again.

Bake Sparowes, Larkes, or any kinde  
of small birds, calues feet or shepes tungen  
after the same manner.

To make a Chicken Pye.

**S**calde the Chickins, draw them, and pull  
out the best bones, then season the with  
cloves and mace, Pepper and Salte, and if  
you haue them grapes, or gorseberies: when  
you haue so don, make paste of fine flower,  
and put in your Chickins, and set them in  
the Ouen, then boyle foure Eggs hard, then  
take the yolks and strain them with vergi-  
ous, and put Sugar thereto and put it into  
your chicken pye when it is half baked, and  
when it is ready to be serued in, annoint it  
ouer with butter, Sugar & rosewater, then  
put it into the ouen til you serue them in.

To bake Chickins without fruit.

**S**eaon your Chickins with cloves, mace  
and pepper, lay the into your paste with  
sweet

swæt butter, goseberies, sugar and whole  
niace. And when they be well baked, put  
therto vergious yolkes of egges strained.  
Make them together and set them into the  
Ouen againe.

To bake Pigeons.

**S**Season them with Pepper, salte, and ver-  
gious, and lay the in your paste, and put  
to them swæt Butter, goseberies, and two  
oz thre spenfull of vergious.

To bake Crane or Bustard.

**F**irst take him and perboyle him a little,  
and then take swæt Lard and Lard him  
withall, the put it into the Coffin, and take  
Pepper and salt, and season them together  
and cast it vpon it, and take butter, and put  
it into the Coffin, and so let it bake y space  
of foure houres, and serue them forth.

To bake Geese or Capons.

**S**Season them with pepper and Salte, put  
Butter therto, and prick your geese with  
some Cloues.

To bake Turkey Fowles.

**C**leue your Turkey foule on the back,  
and bruse al the bones. Season it with  
Pepper groce beaten and salt, and put into  
it god stoe of Butter, he must haue five  
houres baking.

To

To bake Fesant or Partridges.

**B**Ake your Fesant oz Partridge as you  
doe your capon with Pepper and Salt,  
and draw them with Lard if you wil, and  
put to them swæt Butter.

How to bake Sparrowes or other  
small birds.

**M**ake paste of fine floure, egges, butter  
and faire water, therof make Coffins  
then season your birds with sugar and gin-  
ger, then take god chæse clene scraped and  
small minced with a little Butter, and put  
them into your coffins and put therto your  
birds, and close it till it be enough.

To bake Capons or Chickens.

**T**Ake paste as is aforesaid, and season the  
Capon with ginger, salt and Vergious.  
then take Lard and mince it metlye small,  
and put that first into the Coffin, then put  
your Capon vnto it with the brest down-  
ward, so couer it and bake it, when it is al-  
most enough, put into it the yolkes of thre  
oz foure Egges strained through a strainer  
with a little vergious, and so let it stand til  
it be inough.

To bake wilde Ducks.

**V**hen they be fair dressed and perboi-  
led, season them with Pepper and  
Salt, a few whole cloues amongst the, and

Onions

Onions small minced, and swæt butter, vergious and a little sugar.

For to bake Mallards.

**F**irst trusse them and perboyle them, and put them into the coffin, then take pepper and Salt, and season them and foure oz fine onions: pæled and sliced, and put them altogether with a good pæce of swæt butter vnto the Mallards, and so let the bake two houres, and when they be baked, put in half a goblet of Vergious for euery Mallard, and so serue them.

How to bake pyes of Calues feet.

**T**ake Calues feet and wash them, boyle and blanch the haire of them, season the with cloues and mace, and a little pepper, vergious and sugar, dates, pyunes, cozance, and swæt butter, then make your paste of fine flower with yolkes of Egges, and raise the Coffin square, when it is halfe baked, then take it out and put in Vergious and sugar with the yolks of hard Eggs strained.

How to bake Conies, Rabets, or Hares, with fruit or without fruit.

**S**eaſon them with Pepper and Salte, Cloues and mace, and so laye them into your paste with Cozance or Pyunes, great Raisins

Raisins and if you will: butter and a little vergious.

To bake small meats.

**T**ake Egges and sethe them hard, then take the yolkes out of them and bzaue them in a moztar, and temper them with Creme, and then straine them, and put to the Pepper, Saffron, Cloues, Mace, small raisins, Almonds blanchèd and small sized, and grated bread.

Take Peares also sodden in Ale, and bzaue and straine them with the same Licour, and put therto Wallard and Honny, and put it into a pan and stir it on the fire til it be wel sodden, then make little coffins and set the in the Duen til they be hard, and then take them out againe, and put the foresaid licour into them and so serue them forth.

To make small bake meats of Sirup and Peares.

**T**ake Peares and sethe them in Ale, then bzaue them and straine them and put Sanders to them and Ale, with the spices aforesaide, and the Coffins in likewise ordered, and so put in the sirup.

How to bake Venison.

**V**hen it is perboiled, season it with Salt and Pepper somewhat groce beaten

beaten, and a little Ginger, and good store of sweet Butter, and when the Venison is tender baked put to it half a dosen spoonfull of Claret wine, and shake it well together.

To bake Venison to eat hot.

**C**ut the Venison in faire pices, in quantity as you will haue your pasties, and perboyle it, that down stick the grain side full of Cloues, and Lard the lean side with good lard, and season it with pepper, salt, and all manner of spices; then put the grained side of the venison downwards into the coffin of brown paste, and so close it and bake it, and when it is open turn the grain side upward.

To bake Venison to eat colde.

**T**ake Venison and cut it as the graine goeth, and cut it in quantity as ye will haue your Pasties, and perboyle it in faire water, then take Lard and cut it in length of your flesh, and therewith lard it as thicke as you can, so that one pice of the Lard touch not an other. Then take all manner of spices, salt, and Vinagre, that down, put it into brown paste and bake it.

To bake Venison of red Deere.

**L**ay it in water, and then wash it very clean out of y<sup>e</sup> water, if it be clean draw it with Lard, then take meale and sift it,  
and

and take faire licour and let it boile, & make your paste with that, then take Waste suet, mince it and beate it, dzyue out your paste very thicke, close it and let it bake six houres when it is half baked, take Cloues & mace and Vinagre, and so boile the together, put them into your redde Ware, at a little hole made for that purpose. And when you haue so done, stop the hole with some of the same dough, and then set it in againe untill it be enough.

To bake Venison of Fallow Deere.

**L**ay it in water and wash it very clean, then perboyle it, if it be of the side, raise the skin of it: if it be of the haunch, presse it: season it with pepper and salt, take good store of Dre Suet, and mince it very fine, when you haue minced it, beat it, then take Flower, butter and Egges and make your paste stiffe, then dzyue it out, and then put in your suet and Venison and close it, then take the yolk of an egge and a little beere, and wet it ouer, and let it bake foure houres, and then serue it in.

To bake the Vimbles of a Deere.

**M**ince them very small with Suet, and season them with Pepper, a little  
Ginger,

Ginger, a little Sinamon and Cozance, and put into your paste, and when your pye is baked, put to it two spoonfulls of Claret wine, and shake it well together.

To bake a Pig like a Fawne.

**F**lepp him when he is in the haire, season it with pepper and salt, Cloues and mace, take Claret wine, Mergious, Rosewater, Sinamon, Ginger and Sugar, boyle them together, laye your Pig flat like a fawne or a kiddle, and put your sirup vnto it and sweet butter, and so bake it leisurely.

To make Florentines.

**T**ake Mele and some of the Kidney of the Hogue, or colde Meale roasted, colde capon or Pheasant, which of them you wil, and mince it very small with sweet suet, put vnto it two or thre yolks of Eggs, being hard sod, Cozance and dates small shred, season it with a little Sinamon and ginger, a very little cloues and mace, with a little Salte and sugar, a little Lime being finely shred. Make your paste fine with butter & yolkes of Eggs and Sugar, role it very thin and so lay it in a platter with butter vnderneath: and so cut your couer and lay it vpon it.

A Florentine of Fleish.

Take

**T**ake the Kidneies of Meale and chop them very small with Cozance, dates, sinamon and Ginger, Sugar, salt, and the yolks of thre Eggs, and mingle altogether, and make a fine paste with yolks of egges, and butter, and let there be Butter in your dishe bottome, then drize them to small Cakes, and put one in the dish bottom, and lay your meat in, then lay your other vpon your meat, and close them together, and cut the couer and it, when it is baked thedrew Sugar and serue it out.

A Florentine of Fish.

**T**ake apples, grated bread, Cozance, and chop your apples verie fine, and mingle your stufte with yolkes of Eggs, and drize out your paste as you do the other, put butter in your dish bottom and so serue it out.

To make Florentines with Eeles for  
Fish dayes.

**T**ake great Eeles, slepe them and per-boyle them a little, then take the fishe from y bones, and mince it small with some Wardens amongst it, to make it to mince small, and season it with cloues and mace, pepper, Cozance and Dates, and when you lay it into your paste, take a little fine Sugar and lay it vpon before you couer it, and when

When it is halfe baked or altogether, laye a pece of sweet Butter vpon the couer, and a little rosewater and sugar. After the same manner, minced pyes of Geles.

To make a Florentine.

**T**ake the Kidney of Ueale and boyle it a little, choppe it very fine. Then take Cloues, Mace and Pepper, and season it withall, then take an ounce of Biskets and as much of Carowayes, and put into your stufte, make your paste of fine floure, butter Egges and Sugar, and drie your paste very thin, and lay a sheet of paste in a dish and vnder it lay a little butter, and spread it abroad with your thumb, the lay your meat aloft on it in the dish, then make the other sheet and cut it and lay it vpon your meat. Then close it and cut it round about like a Starre, and set it in the Oven and let it abide a quarter of an houre, then take it out and wet it ouer with Butter, then cast sugar wet with rosewater vpon it, then set it into the Oven again a little while, the take it out and serue it in.

How to make Chuets.

**T**ake Ueale and perboyle it and chop it very fine, take base Suet and mince it fine, then take Myunes, Dates and Cozance,

Cozance, wash them very clean and put the into your meat, then take Cloues, Mace, and pepper to season your meat withal and a little quantity of salt, bergious and Sugar, two ounces of biskets, and as many of Carowayes, this is the seasoning of your meat, then take fine flowre, yolkes of Eggs, and butter, a little quantity of rosewater and sugar, then make little coffins for your Chewets and let them bake a quarter of an houre, then wet them ouer with butter, then strewe on Sugar and wet the Sugar with a little Rosewater, and set them into the Oven again, then take and serue fine in a dish.

How to bake Vaunts.

**T**ake the kidney of Ueale and perboile it till it be tender, then take & chop it small with the yolkes of three or foure Eggs, then season it with Dates small cut, small raisins, Ginger, Sugar, Sinamon, Saffron and a little Salte, and for the paste to laye it in, Take a dosen of Eggs both the white and the yolkes, and beate them well together, then take Butter and put it into a frying pan, and fry them as thin as a pancake, then lay your stufte therein, and so frye them together in a pan, then cast sugar and Ginger



Ginger vpon it, and so serue it forth.

How to make Pescods.

**F**irst make short paste with yolks of eggs, butter and a little sugar. When take for the stufte, Marow, small raisins, dates, Sinnamon, Sugar and Ginger, and then frye them with swete butter, and whē you serue them, cast on Sugar and Sinnamon.

How to bake Eeles whole.

**W**hen they be sleied & clean washed, season them with bergious, pepper, and salt, Cloues and mace, and put to them tozance, great Raisins and Prunes, swete butter and Bergious.

To bake Lamprons.

**F**aire scoure them or sleie them. and season them with pepper and Salt, and put to them some onions, bergious, butter and Distfers.

How to bake Lamprons fine.

**P**ut to them small Raisins and Onyons minced very fine, and dates minced fine, a little whole Mace, some Prunes, if you will butter and bergious.

How to bake a Lamprey.

**W**hen you haue sleied and washed it clean, season it with Pepper, and salt. and make a light Gallandine and put

put to it good store of butter, and after this so, t you must make your gallandine. Take white bread tolles and lay them in steep in Claret wine, or els in bergious, & so strain them with vinagre, and make it somewhat thin, and put sugar, Sinnamon and ginger, and boyle it on a Chaffing dish of coles, this Gallandine being not to thicke, put it into your pye of Lamprey, and after this sozt shall you bake Pozpos or Duffins.

To bake Carp, Bream, Mallet, Pike, Trout, Roche or any other kinde of Fish.

**S**eaon them with Cloues and Mace, and pepper. and bake them with smal raisins, swete butter and Bergious, great raisins, and some prunes.

How to bake a Holybut head.

**F**irst water it till it be fresh then cut it in small paces like Culprines of an Gele, and season it with pepper & Saffron, cloues and mace, small raisins & great, and meddie al these wel together. and also put thereto a good messe of bergious, and so bake the same fish.

How to bake Cunger.

**S**eaon it with pepper and salt and make your pies but euen next for one gubbin, and put to it swete butter, & let it not drye.

## A Book

To bake a Stockfish.

**S**Season your Stockfish with pepper & salt and lay it into y<sup>e</sup> paste, and put good floze of butter to it, and dyed onions small, and percelly, and cast it vpon the Stockfish, & put a little bergions vnto it, and bake it.

How to bake watered Herrings.

**L**et your Herrings be wel watered, and season them with Pepper and a little Cloues and mace, and put vnto them minced Onions, great raisins and small, a little sweet butter, and a little sugar, and so bake them.

How to bake Custards.

**T**ake to euery pinte of Cream fine Eggs, and put in no whites. and straine your Cream and Egges together, season it with Cloues & mace and sugar, and when your paste is well hardened in the Duen, having small raisins & dates put in your fluffe, and let it not bake too much, for much baking will make your Custard to quaille, or els to fall. Doucets after the same sort.

How to bake Wardens.

**C**ore your wardens and pare them, and perboyle them and laye them in your paste, and put in euery warden where you take out the Coze a Cloue or twain, put to them

## Of Cookry.

25

Sugar, Ginger, and Sinamon, more sinamon then ginger, make your crust very fine and somewhat thicke, and bake them leisurely.

How to bake Quinces.

**T**ake half a pound of Sugar, and a dosen of Quinces and pare them, take half an ounce of Sinamon and Ginger, take fine flower, sweet butter, and Egges, and make your paste, then put in all your fluffe and close it by.

Another to bake Quinces.

**C**ore your Quinces and fair pare them, perboyle them in sathing licour, Wine or water, or halfe wine and half water and season them with Sinamon and sugar, and put halfe a dosen Cloues into your Dyes amongst them, and halfe a dosen spoonful of rosewater, put in good floze of sugar. If you will bake them a slighter waye, you maye put in Muscadell to spare Sugar.

How to bake Orengees.

**F**aire pare your Orengees, and pick away all the white that is vnder the pæle, and so lay them in fine paste, and put into them Sugar, very little Sinamon or none at all, but a little Ginger and bake them very leisurely.

## A Book Roast Meates.

To roast Venison.

**F**irst perboile it, and then make it tender  
east it into cold water, then Lard it and  
roste it, and for sauce take broth, Vinagre,  
Pepper, Cloues and mace, with a little salt  
and boile these together and serue it vpon  
your Venison.

How to roast a Hare.

**V**ash him in faire water, the perboile  
him, and lay him in colde water a  
gaine, then Larde him and roast him on a  
Broche, then to make sauce for him, take  
red Vinagre, Salt, Pepper, ginger, Cloues,  
Spice, and put the together, then mince ap-  
ples and onions, and fry them in a Panne,  
then put your sauce to them with a little  
sugar, and let them boyle well together, the  
baste it vpon your Hare, and so serue it.

To roast a Capon.

**Y**ou must roste a Capon with his head  
off, his wings and Legs on whole.

Roste a Pheasant.

**A**s a Capon, and when you serue him in,  
Stick one of his fethers vpon his brest.

Partridge as a Pheasant, but no Fether.

Roste a Quale.

With

of Cookry.

26

**W**ith his legs broken and knit one within  
an other.

Roast a Crane.

**W**ith his legs turned bp behinde him, his  
wings cut of at y loynt next the boape, and  
then winde the neck about the broche, and  
put the bill into his brest.

Heron, Curlew and Bitter, as a Crane: but  
the Bittures head must be of.

Roste a Plover.

**W**ith his head off, and his Legs turned bp  
ward vpon his back.

Roast a Snite.

**W**ith his Will put into his brest, and his  
Legs turned bpward vpon his brest.

To roast Woodcocks.

**F**irst pluck them, and draw out the guts,  
leauce the Liuer still in them, then fluffe  
them with lard chopped small, and Fenoper  
berges, with his bill put into his brest and  
his fat as the Snite, and so roast him on a  
spit, and set vnder it a faire large pan with  
white wine in it, and chopped Percely, Vi-  
nagre, salt and ginger, then make tostes of  
white bread, and tolle the vpon a grediron,  
so that they be not bzent, the put these tosts  
in a dish, and lay your woodcocks vpon them  
and put your sauce y same broth vpon the,

D 3

and

and so serue them forth.

To make Allowes of Eeles.

**T**Ake and splat an Eele by the back, and keepe the belly whole, and so take out the bone, then take onions, pertely, Time, and Rosemary chopped together, and put thereto pepper and salt, and a little Saffron, and so lay it vpon the Eeles, and the wrap it vp in Culprines, and put them vpon a spit and so roast them.

To make a Frycace of colde Mutton  
or Veale.

**C**hop flesh small and fry it in sweet butter, and then put thereto a little white wine, Salt, and Ginger, and serue it forth in faire dishes.

To make a Fricace of Goose giblets or  
Henne, or Capons.

**F**irst cut them in pretty pices, and so boile them in water til they be tender, the fry them in butter, and so serue the forth with powder of Ginger and Salt.

To make a Fricace of a good Haddock  
or Whiting.

**F**irst seeth the fish and scum it, and pick out the bones, take Onions and chop them small then fry them in Butter or Dyle till they be enough, and put in your fish, and frye

fyre them till it be dyye, that don: serue it forth with powder of Ginger on it.

To fry Whittings.

**F**irst slay them and wash them clean and scale them, that don, lay them in flour and fry them in Butter and oyle. Then to serue them, mince apples or onions and fry them, then put the into a vessel with white wine, bergious, salt, pepper, cloues & mace, and boile them together on the Coles, and serue it vpon the Whittings.

To fry a Cods head.

**F**irst cleue it in pices and washe it clean and fry it in Butter or Dyle. Then cut Onions in rundels and so frye them, that don put them in a vessell, and put to them red wine or vinagre, salt, ginger, sinamon, cloues & mace, and boile all these well together, and then serue it vpon your cods head.

## Tartes.

To make a Tarte of Cheese.

**T**ake good fine paste and dnye it as thin as you can. Then take cheese, pare it, mince it, and braye it in a moxter with the yolks of Eggs til it be like paste. then put it in a faire dish with clarified butter, and the

put it abroade into your paste and couer it with a faire cut couer, and so bake it: that done, serue it forth.

To make a Tarte of Prunes.

**T**ake Prunes and wash them, then boile them with faire water, cut in halfe a peny loaf of white bread, and take them out and straine them with Claret wine, season it with sinamon, Ginger and Sugar, and a little Rosewater, make the paste as fine as you can, and dry it, and fill it, and let it drie in the oven, take it out and cast on it Wickets and Carawaies.

Tartes of Damsons without a couer.

**S**calbe your Damsons with rosewater in a Blatter, and then straine them and season them with sugar, sinamon, and ginger, and so make a Tart without a Couer.

Tartes of Damsons with a couer.

**L**ay in your Damson whole, and so season them with sugar, Sinamon & Ginger, and so lay on a couer.

Tartes of Cherries.

**P**luck off your stalks and lay your Cherries into your paste and season the with sugar, sinamon and ginger, and lay a couer vpon them

Tartes of Gooseberies.

**L**ay your Gooseberies in your crust, and put to them sinamon and Ginger, Sugar and a few small raisins put among the, and couer them with a Couer.

Tartes of Apples with couers.

**M**ince your Apples very small, season them with Sugar, sinamon & ginger, and laye thereon a faire couer, and dresse your couer when it is halfe baked with Rosewater and Sugar.

Tartes of Apples without couers.

**B**oyle your Apples very tender in a little wine, or for lack of wine Ale, and then straine them with Sugar, sinamon and ginger. Make a tart of it without a couer.

Tartes of Quinces without couers.

**S**traine your Quinces with some wine, when they be boiled tender, and an apple with them, or two or three Wardens, straine them and season them with Sugar, Sinamon and Ginger, and so make a tarte without a couer.

Tarte of Quinces with couers.

**W**hen your Quinces be very tender and colde, mince them with two or three Wardens amongst them and season them with sugar, sinamon and ginger, and so the paste being very fine, lay a couer vpon the.

How

How to make Tartes of Spinage.

**B**oyle your Spinage very tender, and thre or foure apples with it, and when it is very tender, straine it through a faire cloth, and then season it with the yolk of an egge, Sugar, Sinamon, and Ginger.

Tartes of Bozage after the same fashion.

Tartes of Eglentine berries.

**T**ake the berries and picke out al y white within them, and boyle them very tender in faire water, and when they be almost sod dry, put therin wine, and thre or foure Apples, and straine them, season them with sugar, sinamon and ginger, so make a Tart without a couer.

Tarte of Strawberies.

**S**elon your Strawberyes with sugar, a very little Sinamon, a little ginger, and so couer them with a couer, and you must lay vpon the couer a morsell of swat Butter, Rosewater and Sugar, you may Ice the couer if you will, you must make your Ice with the white of an egge beaten, and Rosewater and Sugar.

How to make a Tart of Briar hips.

**T**ake Hippes and washe them, and boyle them in Claret wine, and straine them through a strainer, season them with Sinamon

namon, ginger and Sugar, and make your paste, and fill it with the same stiffe.

To make a Tart of Cream.

**T**ake Creame and Eggs and stir them, together, and put them into a strainer till the whey be come out, then strain it that it may be thick, season it with Ginger, Sugar, and a little Saffron, and then make your paste with flower, and dry your paste in the Duen, and then fill it, and set it into the Duen to dry, and then take it out, and cast Sugar on it, and so serue it forth.

How to make a good Marchpaine.

**F**irst take a pound of long smal almonds and blanch them in cold water, and dry them as drye as you can, then grinde them small, and put no licour to them but as you must needs to keepe them from oyling, and that licour that you put in must be rosewater, in manner as you shall think good, but wet your Vessel therein, when ye haue beaten them fine, take halfe a pound of Sugar and more, and se that it be beaten small in powder, it must be fine sugar, then put it to your Almonds and beate them altogether, whē they be beaten, take your wafers and cut them compasse round, and of the bignes you will haue your Marchpaine, and then

as soon as you can after the tempering of your stiffe, let it be put in your paste, and strike it abroad with a flat stick as even as you can, and pinch y<sup>e</sup> very stiffe as it were an edge set vpon, and then put a paper vnder it, and set it vpon a faire board, and lay a latten Basin ouer it the bottome vpperward, and the lay burning coles vpon the bottom of the basin. To see how it baketh, if it happen to be too fast in some place, fold papers as broad as the place is & lay it vpon that place, and thus with attending ye shall bake it a little more then a quarter of an houre, and when it is wel baked, put on your gold and biscuits, and stick in Comfits, and so you shall make a good Marchpaine. Or euer that you bake it you must cast on it fine Sugar and Rosewater that will make it look like Ice.

To make pottage of Cherries.

**F**ry white bread in butter til it be brown and so put it into a dish, then take Cherries and take out the stones, and frye them where you fried the bread then put thereto Sugar, Ginger, and Cinamon, for lacke of broth, take White or Claret Wine, boyle these together, and that done, serue them vpon your Toes.

To

To poche Egges in broth.

**T**ake faire licour and as much bergious, and new Best, and put therein Cozance, whole mace, sweet butter, and sugar, a good handfull of white Batts, and so boile them very tender, and so poche your Eggs in faire water sathing, and laye them vpon sops, and poure the broth and hearbs vpon.

To boyle yong Peason or Beanes.

**F**irste shale them and sethe them in faire water, then take them out of the water and put them into boyling milk, then take the yolks of Eggs with crums of bread, and ginger, and straine them thorow a strainer with the said milk, then take chopped pearly, Saffron and Salt, and serue it forth for Pottage.

To make carbonados of Mutton.

**C**ut a Leg of Mutton in thin fillets, and to make it tender chop it on both the sides with the back of a knife, so that they be not chopped thorow, then salt them well and lay them on a grediron, and broil them till they be enough, and with Vinagre and minced onions serue them forth.

To make a Haggas of Almain.

**T**ake two Buts of Mutton, and frye them well from Skinnnes and fenowes, and

and mince it with suet as small as you can, then take Dates and mince them small, the take these Spices which follow, one ounce of Cozance clean washed, an ounce of sinamon, a quarter of half an ounce of Ginger and as much of pepper, and an ounce of Sugar with the yolkes of eight or nine Eggs, clean fryed from the whites Take also fine faire light bread grated, with a little Salt, and a portion of Saffron, and boile al these together, then row these Cozance in Suet of a Calfe or Shepe, then put them into a frying pan, and so let them into a hot oven, and when they be broken turne them, and when they be baked, take them out and serue thre in a dish.

To dresse Chickins vpon Sorrell sops.

**T**ake sorrell and beat it in a mortar, and put in Mergions and strain it through a strainer, then cut fine Sops of white bread and lay them in a dishe, and put the sorrell sauce to the bread, put sinamon, ginger, and Sugar, with butter to your sauce, the roast your Chickins and serue them forth.

How to make sops of Almain.

**T**ake white wine with Barre or Ale, and a little crum of white bread, yolks of Eggs  
Sugar

sugar and sinamon, with Salt and saffron, strain these and boile them a little together then cut white bread into your dishe, and put the pottage to it, and so serue it forth.

How to make Tostes.

**T**ake the Kidneye of Uele when it is roasted, and chop it very fine, then take and put it in a dish, put in the yolks of three eggs put in Sinamon, Ginger and sugar, take a little Rosewater and put to it, take white bread and cut it like diamonds, and tosse a little, set all your stuffe on a Chafingdishe with Coles, and stirre it and spread it vpon the Tostes, take the yolke of an Egge, and with a fether baile them ouer, then bake them in a pan and set them in a dishe, and cast Sugar on them.

To make Jelly.

**T**ake Calues fete and fley them, and faire walsh them, and set them on to fethe in faire licour, and faire scum them, and when they be tender sod, faire straine out the licour, and see your licour be verie clere, and put your licour into a pot, if there be a pottle of it, put a pottle of claret wine vnto it, and two pound Sugar, a quarter of sinamon, half a quarter of ginger, an ounce of Putinegs, an ounce of grains,  
some



some long Pepper, a few Cloues whole, a few Coliander seeds, a little salt. A long le being faire washed and laid in water a day before, Turnsole being aired by the fire and dried, and when they be well sod, let it run through a bag, and put two whites of Eggs in the bag.

To make an Apple Moise.

**R**ipe your Apples very fair, and when you haue so done, pare them and strain them with the yolk of an Egge or twaine, and Rosewater, and boile it on a Chafin dish of Coles with a peece of swat Butter. put in sugar and ginger, and when you lay it in your dish, cast cinnamon & Sugar on it.

To make a dish of Snow

**T**ake a pottle of swat thick Cream, and the white of eight Eggs, and beate them altogether with a sponne, then put them into your Creme with a dish full of Rosewater, and a dish full of Sugar withall. then take a stick and make it cleane, and then cut it in the end four square, and therewith beat all the aforesaid things together, and ever as it ariseth, take it off, and put it into a Cullender, thus done, take a platter and set an Apple in the midst of it, and stick a thick bush of Rosemary in the Apple. When call your

your Snow upon the Rosemary & fill your platter therewith, and if you haue wafers, cast some withall, and so serue them forth.

To make white Ginger bread.

**T**ake Gumma Dragagantis half an ounce, and steep it in rosewater two daies, the put therto a pound of Sugar beaten & finely serced, and beate them well together, so that it may be wrought like paste, the role it thin into two Cakes, then take a few Jordan almonds & blanch them in colde water, then dry them with a faire Cloth, and stampe them in a mortar very finely, adding therto a little rosewater, beat finely also the whitest Sugar you can get and searce it. Then take Ginger, pare it and beat it very small and serce it, then put in sugar to the almonds & beat them together very well, then take it out and work it at your pleasure, then lay it even upon one of your cakes, and couer it with an other and when you put it in the molde, strewe fine ginger both aboue and beneath, if you haue not great store of Sugar, then take Rice and beat it small and serce it, and put it into the Morter and beat them altogether.

To to make Bennets.

**P**ut butter and water ouer the fier in a faire pan, and when it boyleth put thereto fine flower and Salte, and so let them boyle, but stir them well so; byenning, and when it is wel thick, put it into an earthen pan, the break Eggs into it and boyle them so togither, then boyle a good quantitie of Butter clarified ouer the fire, and with a spoone put in your other stufte and so frye them till they be browne, and that done, serue them swyth with Sugar on them.

How to make Pomages,

**T**ake a quart of red wine or swæt wine, and v. or vi. well watrlike Apples, pare them and cut them in pæces and cast away the coyes, then put the apples with y wine into a pot and boyle the on the fire till they be tender, and take a manchet lose and cut it in thin pæces and cast it into the pot, the when the apples be tender, put to them a quarter of a pound of Sugar, but draw the thzough a strainer befoze, and also an ounce of Sinamon halfe a quarter of an ounce of ginger, and boyle al these togither in a chasser or a pot, and then take them out again, and put the into a faire bason or in a charger,

ger, then make a dzedge of sinamon, sugar and Ginger, but most of Sugar, and dresse your Pomages in faire dishes, then cast in your dzedge and serue it out hot or colde.

To make Farts of Portingale.

**T**ake a quart of life Hony, and set it vpon the fire and when it seetheth scum it clean, and then put in a certaine of fine Wiskets well serced, and some pouder of Cloues, some Ginger, and powder of sinamon, Annis seeds and some Sugar, and let all these be well stirred vpon the fire, til it be as thicke as you thinke needfull, and for the paste for them take flower as finely dzedged as may be, and a good pæce of swæt Butter, and worke all these same well togither, and not knead it.

A French Puffin.

**T**ake and make a verve fine pæce of paste with yolkes of Eggs and swæte butter and sugar: and drie your cakes verry thin and fine, six or seauen, and put butter molten betwæne euerie one of them, make your cakes little round ones, and let there be a good deale of Butter in the dish bottom and then set them in the Duen till they be baked inough, then draw on sugar vpon it and serue it out.

**T**Ake very fine flowze and yolks of Eggs, swæt butter, yelt, cloves, mace, sugar, sinamon, ginger, and work it together and make them in little loues, and when they are baked inough, set a good deale of swæt butter vpon a chafingdish and coles, the cut your loaf in thre pæces and butter it, then strew sugar betwixt euery pæce and serue it out.

For brenning meats.

**T**Ake wine and good Ale, and fill the well together and they will then bzen, and this is good for Selwes or dily meates, and all other meates that a man will haue bzenning.

To make Almond Butter.

**B**Lanch two pound of Almonds and bzae them small in a Morter, but put no Lis cour to the of a good while, but bzae them as small as you can, and whē they be small inough, cast a little water to them into the Morter, then draw them thzough a Strainer as you can, then put it into a faire pot with a quarter of a pound of sugar, and set it on the fire, but stir it well for burning, and put in a little Salt, but not too much, and when it boyleth take it from the fire, and

and put to it a good quantitie of Damaske water or rosewater with an eye of saffron, but not too much, then take a faire Cloth of an elle long, and lay the butter vpon it, and let the cloth be held strait, and draw vnder the same cloth with a Lable, that the water may come clean from it, and the draw it aboue in y midst of the cloth, and knit the coyners of the cloth together, and so hang it by and let it dry, and then dresse it into dishes, and print it as you do butter, and plant it with kernels of Pomgranets, and so serue it forth.

To make Almond milk hot.

**T**Ake blanched Almonds and bzae them smal, then with faire water draw them thzough a Strainer, and make them not too thin nor too thick, and then put them into a pot with a quarter of a pound of sugar and let them boile ouer the fire, and when they boyle take them from the fire, then take a manchet loaf and cut it in thin pæces, steep it in a pinte of White wine, as Bastard, Tre, or Paulmie, then cast it into Almond Milk and dresse it in fair dishes, and so serue it forth.

To make Ipocras.

**T**Ake a gallon of Wine, and an ounce of Sinamon, two ounces of Ginger, and a pound of Sugar. twenty cloues brused, and twenty corins of pepper groce beaten, and let all those soke one night, and let it run through a bag.

To make Conserue of Quinces after the manner of Spaine.

**T**Ake six or seven pound of Quinces, and two gallons and a halfe of water, and set your water on the fire till it be thow warm. then put therto the whites of two Eggs, yels and all, and all to stir it with a Rick, and then let it stand vpon the fire till it cast a great scum. Then take of the said scum, and put therto five pound of Sugar, and let it stand till it be molten, and a little while after, and then take it from the fire, and let it run through a woollen cloth of Cotten. and then put in your Quinces cleane pared and the cores cleane taken out, and so set them vpon the fier the space of an houre and a halfe, and then take them of the fier, and strain them through a canvas cloth water and al, and then set them vpon the fire again & let them sethe the space of two houres & a half, and all that time stir it with Ricks with broade endes, and to know

know when it is inough, lay it vpon a board, and when it commeth by cleane it is enough.

To make Conserue of Orenge.

**T**Ake Orengees and pare them very thin the red of the out sides alway and quarter them in four, and take alway the white of the inside. then seth them in faire water softlye for breaking, ofte change them in warm water til they be soft: as the yelowes doth seth away, so weareth away the bitternes, the take them out of the water and lay them in a fair vessell that the water may run away from them. then beate them small with a spone, and put to euery pound of Orengees one pound of sugar, and half a pound of Rosewater, and boile them together and boy them.

To preserue Orenge.

**T**Ake your Willes and water them two nights and one day. and dry them cleane againe, and boyle them with a soft fire the space of one hower, then take them out to cole, and make your sirrop half with rosewater and half with that liquoz. & put double sugar to your Orengees, and when your sirup is halfe sodden. then let your Orengees sethe one quarter of an houre more, then take out your Orengees & let the sirup seth  
untill

untill it rope, and when all is colde, then put your Dzeniges into y<sup>e</sup> sirrop: the white of an Egge and Sugar beaten togither, will make it to candie.

To make sirup of Violets.

**F**irst gather a great quantitie of Violet flowers and picke them cleane from the stalkes and let them on the fire, and put to them so much rosewater as you think good then let them boyle altogither untill the colour be forth of them, then take the of the fire and straine them through a fine cloth, then put so much Sugar to them as you think good, then set it againe to the fire untill it be somewhat thick, and put it into a violi glasse.

To make Cherries in confection.

**T**ake ripe and chosen cherries, cut of half the stalks and put them in a frying pan ouer a soft fire. for euery pound of Cheries strew vpon them a pound of good white sugar in powder, seeth them so till y<sup>e</sup> third part be wasted, when they are sod put in a little Rosewater with a few cloues, and sinamon beaten togither, then let them cole two or thre houres, and then put them into your pots.

To make Prunes in confection.

Take

**T**ake Prunes of damaske & do like with them as you did with cherries, saue that for euery pound of Prunes take xij. ounces of sugar, and that there must be wasted the fourth parte of the sirrup awayne, and that the Cloues and Sinamon must be but half bzused, or els both be a like.

Marmalade of Quinces or any other thing.

**T**ake the Quinces and quarter them, and cut out the Cores and pare them clean, and seeth them in faire water til they be very tender, then take them with rosewater and strain them, and do as is aforesaid in euery thing.

To preferue Quinces.

**F**aire coze your Quinces and seethe Licour vpon the fire, and put in the cores, and seeth them very well with two or thre pices of Quinces, and then put in your Quinces, and let them boyle very softlye till they be tender, then take vp your quinces, and set them faire vpon a cloth, and let your Licour seethe a great while till it be somewhat high coloured of the Quinces, and then when the licour is colde, and the Quinces be colde, then put in your Quinces againe and so faire couer them.

These

## A Book

**These will serue to bake or make tartes all the yere.**

To preserue Orenge, Lemmons, and  
Pomecitrons.

**F**irst haue your Oranges finely, and put them into water two dayes and two nights, changing your water thre times a day, then perboyle the in thre seuerall waters, the take so much water as you think conuenient for y quantity of your oranges the put in for every pound of Oranges, one pound & a half of sugar into the water, and put in two whites of Eggs & beat them altogether, then let them on y fire in a brasse vessel, and when they boile, scum them very clean, and cense them through a Tellye bag, then set it on the fire & put in the oranges. Use walnuts in like manner, and use Lemmons & Pomecitrons in like sort, but they must lye in water but one night.

To preserue all kind of fruits that they shall not break in the preseruing.

**T**ake a Platter that is plaine in the bottom and lay Sugar in the bottom, then Cherries or any other fruit, and so betwixen every row you lay, throw sugar and set it vpon a pots head, and couer it with a dish, and so let it boyle.

FINIS.

## \* The Table of the thinges contained in this Booke.

<b>T</b> He order howe	white broth.	5
meates should be	Another to boyle a	
serued at the Table,	capon in white	
both flesh and Fish,	broth.	5
with their sauces.	To make sops for	
Folio. 1. & 2.	chickins.	6.
Sauce for Capons &	To boyle a capon in	
Turkye Fowles. 3	browes.	6.
Sauce for roasted	To boile a capon.	6.
Stockdoues. 3	To boyle a capon	
Another for a Ca-	with Orenge or	
pon. 3	Lemmons.	6.
For Capons, Fesant,	To boyle a cunnye	
Partridges or Wood-	with a pudding in	
cocks. 3	his belly.	7.
Chaldron for a	To boyle chikins or	
Swan. 4	capons.	7.
Gallandine for a	To seeth chickins in	
Crane, Heron, or any	Letuce.	7.
other Fowle that is	To boyle chickins	
black meat. 4	with hearbs.	7.
	To seeth Hennes or	
<i>Stewed and Boyled</i>	capons in winter in	
<i>Meats.</i>	white broth.	8.
To stew a Capan. 4	To stew capons.	8.
To stew a Capon in	To stew Sparrows.	8
Lemmons. 4	To stew Larkes.	8
To boyle a capon in	To	

## THE TABLE.

To stew Sparrowes or Larkes. 9.	weake bodye that is consumed. 11
To boyle a Duck. 9	To make a Hodg- podge. 12.
To stue a wilde mal- lard. 9	To make puddinges of a swine, 12
To boile stockdouses Fol. 9.	To make white pud- dings of Hogges Li- uer, 12
To stew a Hinflank of Beeffe. 9	Elfands with otmeal grotes. 12.
To stew a Neates foot. 10	To make Liueringes of a Swine. 12
Another to stew a Neats foot. 10	How to make a pud- ding in a turnep root. 12
To boyle a Legge of Mutton with Lem- mons, 10.	A pudding in Eggs, 13
To boyle Mutton with Endiue, borage Lettice, or any kinde of hearbes that may serue thereunto. 10.	A Pudding in a tench. 13
To bake Mutton for a sick body. 10	To make a pudding in a carret root, 13
To make balles of mutton, 11	A pudding in a cowcumber, 13
How to boyle Pigs petitoes. 11	To dresse Neates tungs. 14
To still a Cock for a	A broth for a Neats tung, 14
	A boyled faller. 14

For

## THE TABLE.

<i>For Fish.</i>	whole, 23
To seeth a Pike, 14	To bake Lam- prons, 23
A Pike sauce for a Pike, Breame, Perch, Roch, Carps, Floun- ders, and all manner of Brook Fish. 15	To bake Lamprons fine, 23
To seeth a carp, 15	To bake a Lam- prey, 23.
To seethe Roches, flounders or Eeles. 16	To bake a Carpe, Breme, Mullet, Pike, trout, Roche, or any other kind of fish, 24
To seethe a Gur- nard, 16	to bake a Holibut head, 24
To seeth a Dorry or Mullet, 16	to bake cunger. 24
To seeth a Turbut or Cunger, 16	to bake Stockfish. 24
To seeth shrimps. 16	to bake watered Her rings, 24
To make Floren- tines, 21	to make allowes of Eeles, 26
A Florentine of Flesh, 22	To make a fricace of a good Haddock, 26
A Florentine of Fish, 22	to fry Whittings, 27
To make Florentins with Eeles, 22	to fry a codshed. 27
To make a Floren- tine, 22	
To bake Eeles	<i>Bake Meats.</i>
	For fine pyes of Vele or Mutton, 17
	For pyes of Mutton or

## THE TABLE.

or Beefe.	17	To bake pyes of calues feet.	19
To bake a Neats tung.	17	To bake Cunnies.	
To bake a Pig.	17	Rabats or Hares	
To bake a gammon of Bacon.	17	with fruit or without fruit.	19
To bake chickins.	18	To bake small meats.	20
To make a chicken pye.	18	To make small bake meats of sirup and Peares.	20
To bake Chickins without fruit.	18	To bake venison.	20
To bake pigeons.	18	To bake Venison to eat hot.	20
To bake a Crane or Bustard.	18	To bake Venison to eat colde.	20
To bake Geece or capons.	18	To bake Venison of a red Deere.	20
To bake Turkey Fowles.	18	To bake Venison of a fallow deer.	21
To bake Fesantes or Partridges.	19	To bake the ymbles of a Deere.	21
to bake Sparrows or other small birds.	19	To bake a Pig like a Fawne.	21
to bake a capon or chickins.	19	To make chuets.	22
To bake Wilde Ducks.	19	to make Vaunts.	23
To bake Mallards.	18	to make pescods.	23
		to bake custards.	24
		Doucets	

## THE TABLE.

Doucets after the same manner.	24	apples without couers, of quinces with out couers, of Quinces with couers, Of Spinage, Of barage, Of Eglantine beries, Of strawberries, Of briar Hips.	28
to bake warden.	24	Of creame.	29
to bake Quinces.	25		
Another to bake Quinces.	25		
to bake Orenge.	25		
		<i>Roste Meats.</i>	
		Venison.	25
		Hare.	25
		capon.	25
		Fesant.	25
		Partridge.	25
		Quail.	
		crane, heron, curlew	
		Bittur, Plouer, snite,	
		Woodcock.	26
		A Fricase of colde mutton or Vele.	26
		A Fricase of Gooce giblets, Hennes or capons.	26
		<i>Tartes.</i>	
		Of cheese, of Prunes, of damsons without couers.	27
		Of Damsons with couers, of cherries.	27
		Of Gooceberies, Of	
		apples without couers, of quinces with out couers, of Quinces with couers, Of Spinage, Of barage, Of Eglantine beries, Of strawberries, Of briar Hips.	28
		Of creame.	29
		<i>Diners oher banqueting Dishes.</i>	
		A Marchpaine.	29
		Potage of cherries.	29
		poch eggs in broth.	30
		Boile yong pesson.	30
		Carbonados of mutton, Haggas of Almain, chickins vpon forell sops, Sops of Almain.	30
		Tosses, lelly, Apple moise, Snowe.	31
		Ginger bread.	32
		Bennets, Pomages.	32
		Tartes of Portingale.	33
		French	



## THE TABLE.

French Puffin.	33	Violets.	35
A buttered Loafe.	33	Cherries in confecti-	
Brenning meats.	33	on.	35
Almond butter.	33	Prunes in confecti-	
almond milk hot.	34	on.	36
Ipocras.	34	Marmalade of	
Conferue of Quin-		Quinces.	36
ces after the manner		Preferue Quin-	
of Spaine.	34	ces.	36
Conferue of Oren-		Preferue Oren-	
ges.	34	Lemmons, Pome-	
To preferue Oren-		citrons.	36
ges.	35	To preferue all kind	
To make Sirrop of		of fruit.	36

*F f N f S.*

